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Cherry Apple Tart Recipe

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CHERRY APPLE TART RECIPE

Ingredients

- 2 packages refrigerated pie crust
- 6 medium Granny smith apples (or your favorite apples), peeled and chopped into small chunks
- Zest of one lemon (optional)
- Juice of 1 lemon, divided
- 1/2 jar [Cherchies® Cherry Butter Spread](#) (could substitute [Cherchies® Apple Butter Spread](#) or [Cherchies® Strawberry Butter Spread](#))
- 6 Tablespoons [Cherchies® Apricot Pineapple Preserves](#)
- Cinnamon
- 1/2 cup powdered sugar
- 1 teaspoon water
- Parchment paper

Preparation

1. Chop apples into small chunks. Place chopped apples into a large bowl and add half of the lemon juice. Mix apples to coat with lemon juice. Add [Cherchies® Cherry Butter Spread](#) (I divided the chopped apples into three bowls and added a different butter spread to each bowl) and mix together. Set aside.
2. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper. Remove pie dough from package and "smoosh" (ha!) the dough together until you have one ball of dough. Separate dough into 3 equal portions (I was going to trace dough with a small bowl and cut out circles, but figured I'd have to reroll the scraps anyway).
3. Roll out individual dough balls into circles approximately 6 inch circles (it does not have to be perfect...this adds to the rustic factor). Place rolled dough onto baking sheet.
4. Leaving about 1 inch around the edge of the dough, spoon apple mixture into center of dough. Crimp edges around tart.
5. Sprinkle tarts with cinnamon. Bake tarts in the oven for about 30 minutes, or until crust is golden and apples are soft.
6. As tarts are cooking, prepare the glaze and the icing. In one bowl, combine the [Apricot Pineapple Preserves](#) and the remaining lemon juice. In another bowl, combine the powdered sugar and water.
7. Remove the cooked tarts from the oven and while the tarts are warm, brush them with the [Apricot Pineapple Preserves](#) and lemon juice mixture. The final step is the icing and completely optional, as the tarts are delicious on their own, but I wanted to make them extras pretty for their "glamour shots". Drizzle the icing when tarts are mostly cooled.



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